

# *Paradiso Ristorante Lunch Menu*

## Antipasti & Insalate

**Ostriche \$2.50 Each**  
Penn Cove Select Oysters

**Gazpacho Freddo \$6**  
Classic Chilled Gazpacho

**Carpaccio di Tonno \$16**  
Tuna, Cornichon, Capers, Olives, Roasted Peppers, Fresh Anchovies

**Carpaccio di Manzo \$16**  
Beef, Shaved Artichokes, Arugula, Shaved Parmesan

**Tartare di Salmone \$16**  
Organic Scottish Salmon, Apples, Fresh Ginger

**Branzino Ceviche \$16**  
Avocado & Heart of Palm

**Fiori di Zucchini \$16**  
Crispy Blossoms, Sheep Ricotta, Mozzarella

**Polipo alla Griglia \$14**  
Grilled Octopus, Arugula,

**Classica Cesare \$9**  
Caesar Salad

**Insalata di Bietola \$14**  
Golden Beets, Granny Smith Apples, Gorgonzola

**Mozzarella e Pomodoro \$12**  
Water Buffalo Mozzarella & Vine Ripe Tomato

**Timballo di Ortaggi & Quinoa \$16**  
Marinated Vegetables & Quinoa, Balsamic

## Pasta & Risotto

**Tortelloni Vitello e Porcini \$16**  
Tortelloni filled with Veal & Porcini Mushrooms, Touch of Cream

**Ravioli Ricotta e Scamorza \$14**  
Smoked Mozzarella & Ricotta Ravioli, Tomato, Basil

**Spaghetti Bolognese \$15**  
Spaghetti with Veal Meat Sauce

**Penne alla Norma \$15**  
Penne, Eggplant, Mozzarella, Tomato Sauce

**Risotto ai Funghi \$15**  
Wild Mushroom Risotto

**Lasagna di Legumi \$14**  
Vegetable Lasagna

**Scialatielli con Vongole \$15**  
Sorrento Specialty Pasta, Little Neck Clam, Arugula, Cherry Tomato

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## Main Courses

### **Pollo Biologico \$14**

Grilled Free Range Chicken Breast, Hass Avocado, Cherry Tomato & Onion Salad

### **Scaloppine Sorrentina \$21**

Veal Scaloppine, Eggplant, Smoked Mozzarella, Roasted Potato & Veggies

### **Branzino Con Crosta di Pistacchio \$19**

Pistachio Encrusted Branzino Fillet, Champagne Mustard Sauce, Roasted Potato & Veggies

### **Salmone Scozzese \$18**

Poached Scottish Salmon, French Beans & Potatoes, Garlic & Virgin Olive Oil

### **Tagliata di Manzo \$19**

Sliced Roasted Rib Eye, Arugula, Shaved Parmesan & Balsamic

### **Anatra al Cassis \$18\***

Half Roasted Duckling with Cassis Sauce

## Dessert

### **Tiramisu \$6**

The Classic—Lady Fingers, Espresso Coffee, Mascarpone Cheese, Amaretto

### **Mango Mousse con Frutta di Bosco \$10**

Mango Mousse with Berries

### **Gelato All'Azoto x Two \$16**

Tableside Gelato with Liquid Nitrogen—Daily Flavor

## **Three Course Lunch Special \$23**

\*excludes Anatra al Cassis (duck)